BBQ-PRO™
Nothing Cooks Like A Pro.

OWNER'S MANUAL

BARREL SMOKER WITH FIREBOX

Product code: 23669/0-04647548-9

UPC code: 8605746360382

Date of purchase: _____/ _____/ _____

sears

Made in / Hecho en CHINA
Distributed by Sears, Roebuck and Co., Hoffman Estates, IL 60179

See our extensive assortment of outdoor living products
on-line at www.sears.com and www.kmart.com

⚠ CARBON MONOXIDE HAZARD ⚠

Burning Charcoal gives off carbon monoxide, which has no odor and can cause death

DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.

Use only outdoors where it is well ventilated.

⚠ WARNING ⚠

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property, damage personal injury, or death.

REPAIR PROTECTION AGREEMENTS

Congratulations on making a smart purchase. Your new BBQ Pro product is designed and manuactured for years of dependable operation. But like all products, it may require repair from time to time. That's when having a Repair Protection Agreement can save you money and aggravation.

Purchase a Repair Protection Agreement now and protect yourself from unexpected hossle and expense.
Here's what the Repair Protection Agreement* includes:

- ☑ Expert service by our 10,000 professional repair specialists.
- ☑ Unlimited service and no charge for parts and labor on all covered repairs.
- ☑ Product replacement up to $1500 if your covered product can't be fixed.
- ☑ Dliscount of 25% from regular price of service and related installed parts not covered by the agreement; also, 25% off regular price of preventive maintenance check.
- ☑ Fast help by phonephone - we call it Rapid Resolution - support from a Sears representative. Think of us as a "talking owner's manual".

Once you purchase the Repair Protection Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

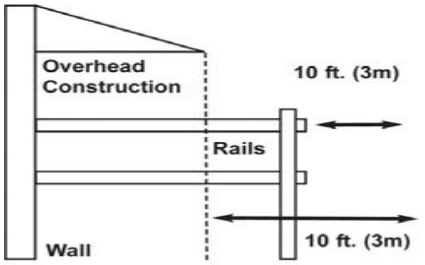
The Repair Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Repair Protection Agreement today!

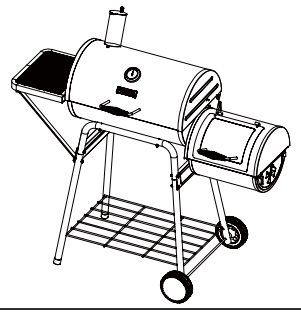
Some limitations and exclusions apply.For prices and additional information in the U.S.A. call 1-800-827-6655.

GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled.
- This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and body are HOT while in use and during cooling process.
- Do not remove adjustable charcoal pan while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal pan. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER: NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.





FREQUENTLY ASKED AUESTION

FREQUENTLY ASKED QUESTIONS

Q: My grates have rust on them. How do I get rid of it?
If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

Q: The paint finish inside my lid is peeling. What can I do?
You are seeing a deposit of grease and smoke that collects during normal use that resembles paint. These carbon deposits are non-toxic, but you may want to regularly remove the build-up. Remove buildup using a brass or stiff bristle brush before grilling. Future build-up can be avoided by simply wiping the grill lid while slightly warm with a mild soap-and-water solution.

Q: When can I put my meat on the grill?
Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q: How do I regulate the heat on my grill?
Adjusting the dampers will increase and decrease airflow and heating.

SAFE STORAGE AND MAINTENANCE

- Inspect hardware tightness on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty charcoal pan after use only when ashes have completely cooled.
  This will help prolong charcoal pan life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.
- Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.
2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft. (7.5m) away from grill. Do not lean over grill when lighting charcoal. Light charcoal. LEAVE GRILL UNCOVERED.
3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer and begin cooking.

- NEVER USE GASOLINE TO LIGHT CHARCOAL.
- OVERFILLING CHARCOAL PAN CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.
- NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.
- HOT COALS SHOULD NOT BE LEFT UNATTENDED.
- GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.

LIMITED WARRANTY

BBQ PRO GRILL WARRANTY

90 Days Full Warranty on BBQ Pro Grill

If this grill fails due to a defect in material or workmanship within 90 days from the date of purchase, call 1-800-4-MY-HOME® to arrange for free parts replacement (if repair proves impossible).

All warranty coverage excludes grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co.,
Hoffman Estates, IL 60179

Call Grill Service Center For Help and Parts

If you have questions or need assistance during assembly, please call 1-888-577-9820. You will be speaking to a representative of Grill Manufacturer and not a Sears employee.

To order new parts call Sears at 1-800-4-MY-HOME®.

Product Record
IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____

See rating label on grill for serial number.

Date Purchased _____

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

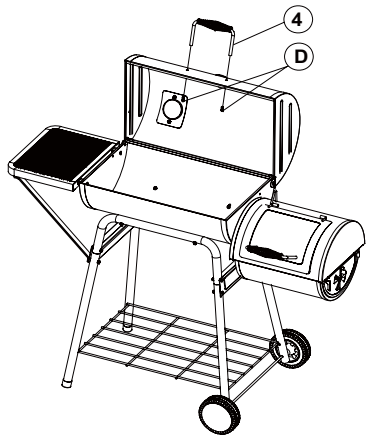
USDA* Safe Minimum Internal Temperatures	
Fish	145°F (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

* United States Department of Agriculture

GENERAL WARNING AND SAFETY INFORMATION

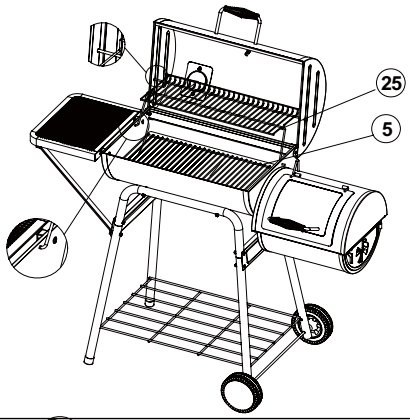
- Keep a fire extinguisher accessible at all times while operating grill.
- Never leave grill unattended while in use.
- Never use inside an enclosed area such as a patio, garage, building or tent.
- Never use inside a vehicle, not even a recreational vehicle such as a motorhome, camper, or truck bed.
- Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Maintain a minimum distance of 10 ft. (3m) from all structures.
- Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Never operate this grill within 25 ft. (7.5m) of flammable liquids.
- Never operate this grill within 10 ft. (3m) of a gas cylinder.
- Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).
- Use this grill only on a stable, level surface to prevent tipping.
- Use on non-combustible surfaces such as dirt, concrete, brick or rock.
- Keep children and pets away from grill at all times. Do not allow children to use grill.
- Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.
- Never move grill when in use. Allow grill to cool completely before moving or storing.
- Never leave HOT coals or ashes unattended.
- Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Accessory attachments not supplied by Sears Outdoor Products are not recommended.
- Never use this product for anything other
- than its intended purpose. This grill is not for commercial use.

Always use this grill in accordance with all



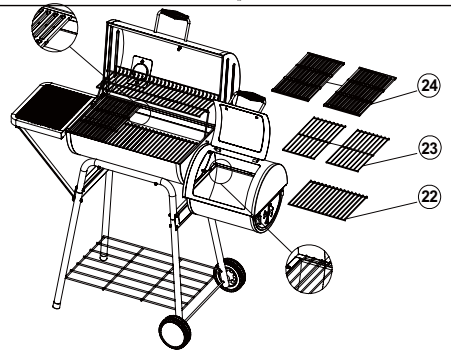
STEP 18

Attach handle (4) to grill lid using M6*12 Philips head screws (D).



STEP 19

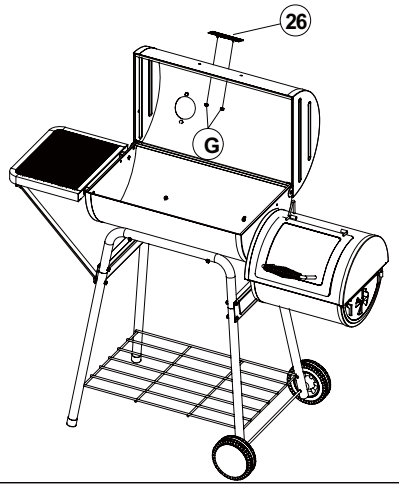
Secure warming rack (25) to grill lid and charcoal grate (5) to grill body



STEP 20

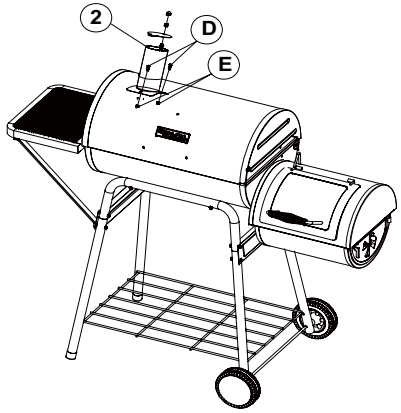
Insert cooking grate (24) into grill body, firebox cooking grate (23) and firebox charcoal grate (22) into firebox bottom (20) as shown.

GRILL IS READY FOR USE



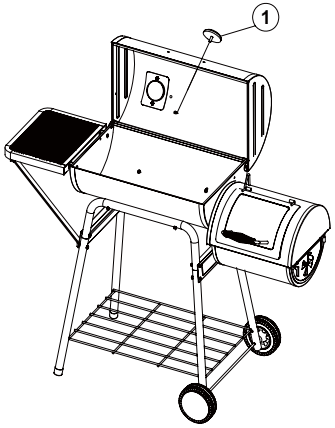
STEP 15

Attach label to grill lid using M4 nuts.



STEP 16

Attach smoke stack (2) to grill lid and secure with M6*12 Philips head screws (D) and M6 nuts (E) as shown

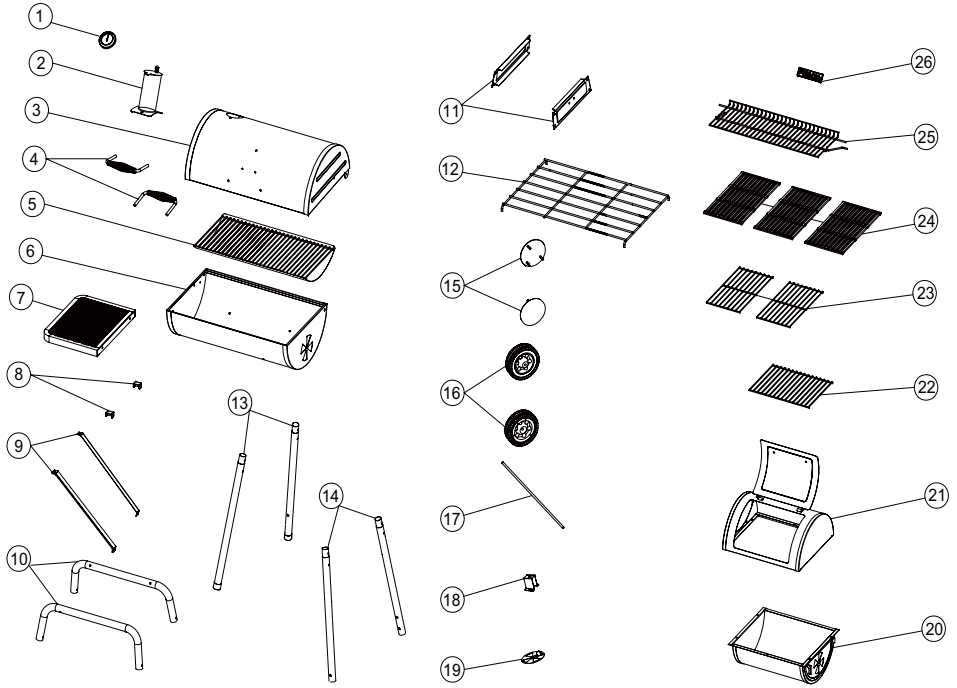


STEP 17

Insert temperature gauge (1) through slotted hole in grill lid.

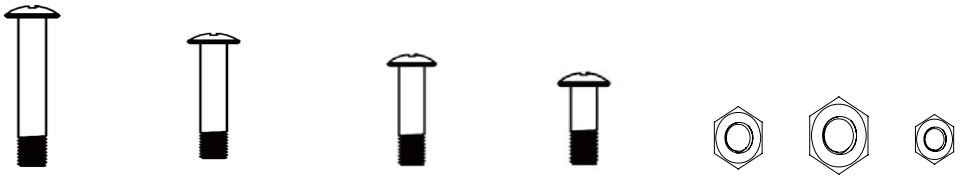
Secure by turning temperature gauge(1) and lock into place with retainer ring.

PARTS LIST



ITEM NO	QUANTITY	DESCRIPTION	ITEM NO	QUANTITY	DESCRIPTION
1	1	Temperature Gauge	14	2	Short Leg
2	1	Smoke Stack	15	2	Axle Cap
3	1	Grill Lid	16	2	Wheel
4	2	Grill Lid Handle	17	1	Axle
5	1	Charcoal Grate	18	1	Firebox bracket
6	1	Grill body	19	1	Air Damper
7	1	Side Shelf	20	1	Firebox Bottom
8	2	Side Shelf Bracket Short	21	1	Firebox Top
9	2	Side Shelf Bracket Long	22	1	Firebox Charcoal Grate
10	2	Leg Connector	23	2	Firebox Cooking Grate
11	2	Leg Bracket	24	3	Cooking Grate
12	1	Bottom Rack	25	1	Warming Rack
13	2	Long Leg	26	1	Label

HARDWARE LIST



(A) M6*50 Philips Head Screw qty-2	(B) M6*40 Philips Head Screw qty-12	(C) M6*20 Philips Head Screw qty-2	(D) M6*12 Philips Head Screw qty-22	(E) M6 Nut qty-29	(F) M8 Nut qty-2	(G) M4 Nut qty-2

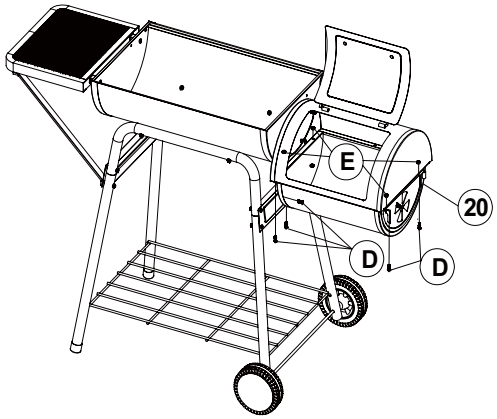
REPLACEMENT PARTS LIST

STOP!

NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Call: Customer Service at 1-888-577-9820
Please have Model Number and Serial Number available when calling. These numbers are located on silver label on back of unit.

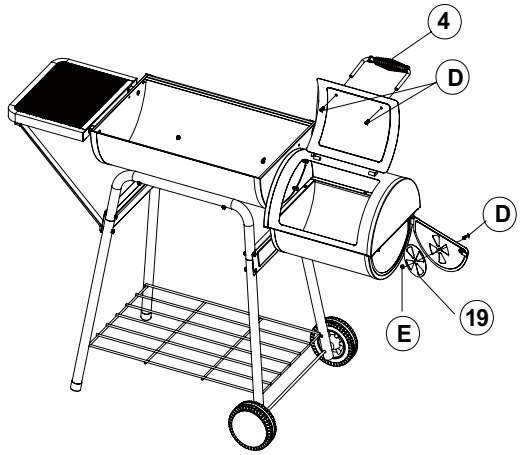
MODEL:23669/0-04647548-9

DESCRIPTION	ITEM NO.	DESCRIPTION	ITEM NO.
Temperature Gauge	1	Short Leg	14
Smoke Stack	2	Alex Cap	15
Grill Lid	3	Wheel	16
Grill Lid Handle	4	Alex	17
Charcoal Grate	5	Firebox Bracket	18
Grill Body	6	Air Damper	19
Side Shelf	7	Firebox Bottom	20
Side Shelf Bracket Short	8	Firebox Top	21
Side Shelf Bracket long	9	Firebox Charcoal Grate	22
Leg Connector	10	Firebox Cooking Grate	23
Leg Bracket	11	Cooking Grate	24
Bottom Rack	12	Warming Rack	25
Long Leg	13	Label	26



STEP 12

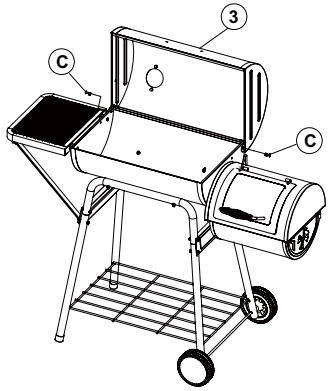
Secure firebox bottom (20) to grill body using M6*12 Philips head screws (D) and M6 Nuts (E)



STEP 13

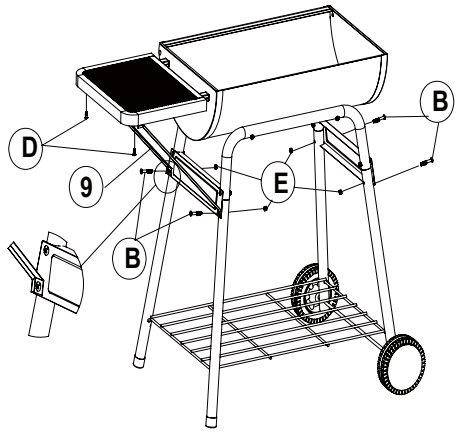
Attach handle (4) to firebox top using M6*12 Philips head screws (D).

Attach air damper (19) to firebox bottom using M6*12 Philips head screws (D) and M6 nuts (E) as shown.



STEP 14

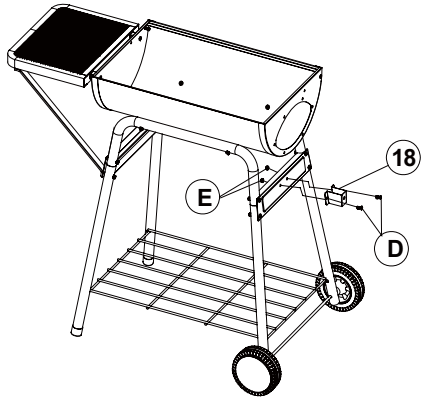
Align grill lid (3) with grill body as shown. Secure grill lid (3) to grill body using M6*20 Philips head screws(C).



STEP 9

Attach side shelf brackets long (9) to below holes in leg brackets as shown in illustration and using M6*40 Philips head screws (B) .Secure using M6 Nuts (E).

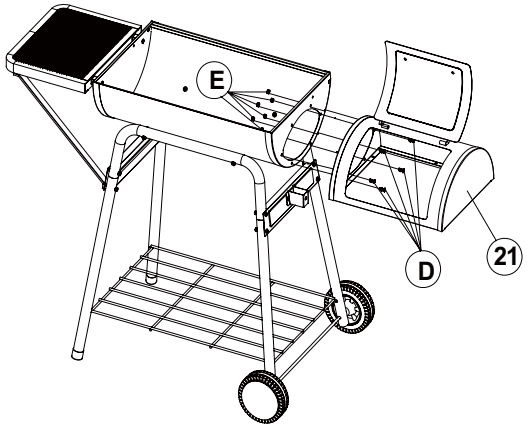
Attach side shelf brackets long (9) to side shelf using M6*12 Philips head screws (D).



STEP 10

Attach firebox bracket (18) to leg bracket using M6*12 Philips head screws (D) and M6 nuts (E) as shown.

Note: when assembling the firebox bracket, the wide surface positions up and the narrow surface positions below.

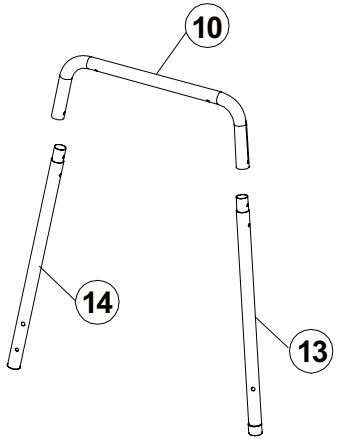


STEP 11

Secure firebox top (21) to grill body using M6*12 Philips head screws (D) and M6 nuts (E).

ASSEMBLY INSTRUCTIONS

Before assembly read instructions carefully. Assemble grill on a clean, flat surface. This unit is heavy.
DO NOT ASSEMBLE WITHOUT ASSISTANCE. GET A HELPER!



Tools needed for assembly:
Adjustable Wrench
Philips Head Screwdriver

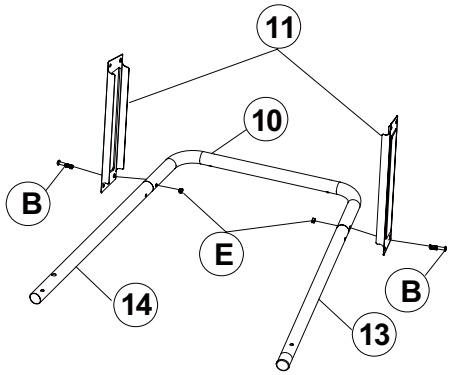
CAUTION: Unit is heavy. Carefully orient grill lid & body (1) as shown.

Be careful when moving grill body, installed charcoal pan may move.

STEP 1

Pay close attention to when assembling grill legs. Left leg (14) is shorter to accommodate wheels.

Insert left short leg (14) and right long leg (13) into leg connector (10) as shown.

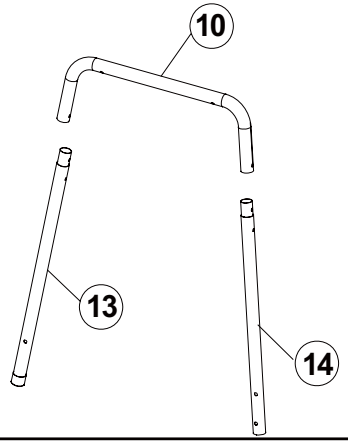


STEP 2

Attach leg bracket (11) to short leg (14) as shown using M6*40 Philips head screw (B) and M6 nut (E).

Repeat step 2 on opposite side.

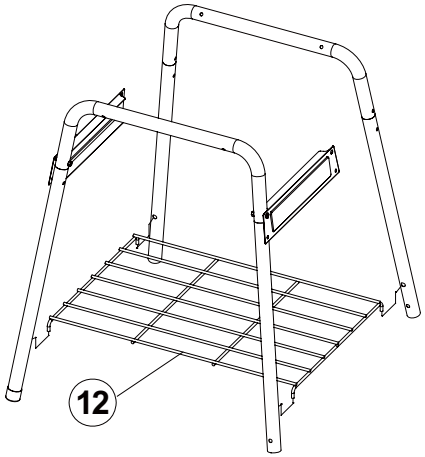
Do not fully tighten screws at this time.



STEP 3

Pay close attention to when assembling grill legs. Right leg (14) is shorter to accommodate wheels.

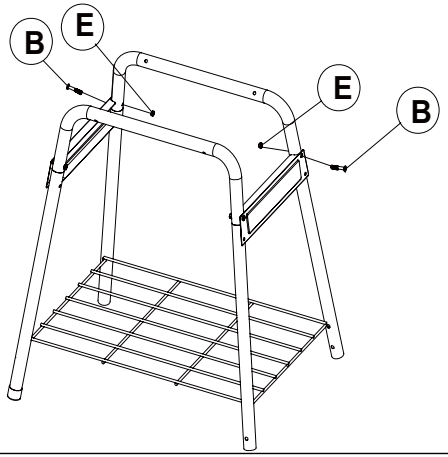
Insert right short leg (14) and left long leg (13) into leg connector (10) as shown.



STEP 4

Helper is needed for this step.

Insert bottom rack (12) into holes of assembled grill as shown.

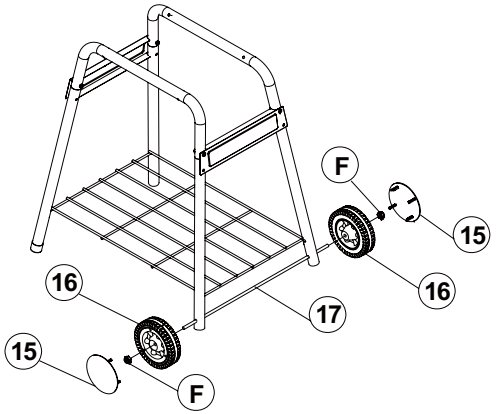


STEP 5

Attach leg bracket to short leg as shown using M6*40 Philips head screw (B) and M6 nut (E).

Repeat step 5 on opposite side.

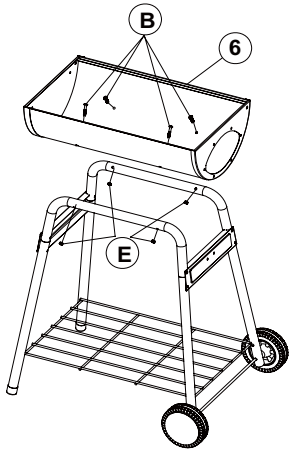
Do not fully tighten screws at this time.



STEP 6

Insert axle (17) through holes on short legs. Slide wheel (16) onto axle and secure using M8 nut (F). Snap axle cap (15) onto end of wheel assembly as shown.

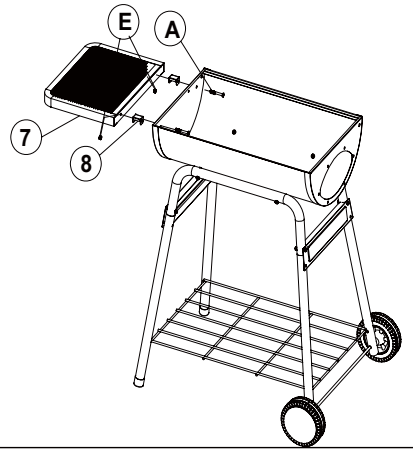
Repeat step on opposite side for remaining wheel.



STEP 7

Place grill body (6) onto assembled legs with smoker box opening on the same side as the front short leg.

Tightly secure grill body to leg connectors using M6*40 Philips head screws (B) and M6 nuts (E).



STEP 8

Align holes on assembled side shelf (7) with holes on grill body as shown.

Insert M6*50 Philips head screws (A) through holes on body and side shelf bracket short (8) into side shelf (7). Secure using M6 nuts (E) as shown.